

# Yellow Cake

Desserts, B-13

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	15 oz	3 1/2 cups	1 lb 14 oz	1 qt 3 cups	<b>1.</b> Blend flour, sugar, dry milk, baking powder, and salt in mixer for 1 minute on low speed.
Sugar	15 oz	2 cups 2 Tbsp	1 lb 14 oz	1 qt 1/4 cup	
Instant nonfat dry milk		1/2 cup		1 cup	
baking powder		2 Tbsp		1/4 cup	
Salt		3/4 tsp		1 1/2 tsp	
Frozen whole eggs, thawed	8 oz	3/4 cup 3 Tbsp	1 lb	1 3/4 cups 2 Tbsp	<b>2.</b> In a separate container, combine eggs, vanilla, and water.
OR		OR		OR	
Fresh large eggs		5 each		9 each	
Vanilla		1 1/2 tsp		1 Tbsp	
Water		1 1/2 cups		3 cups	
Shortening	6 1/2 oz	1 cup	13 oz	2 cups	<b>3.</b> Add shortening to dry mixture. Blend for 1

4. Add ½ the liquid mixture to dry ingredients. Mix for 30 seconds on low speed. Mix for six minutes on medium speed. Add remaining liquid mixture. Mix for 30 seconds on low speed. Mix for 2 minutes on medium speed.
5. Into each half-sheet pan (13" x 18" x 1") which has been lightly coated with pan release spray and dusted with flour, pour 3 lb 7 oz (approximately 2 qt) batter. For 25 servings, use 1 pan. For 50 servings, use 2 pans.
6. Bake until lightly browned: Conventional oven: 375° F for 30 minutes Convection oven: 325° F for 18-20 minutes Heat to 160° F or higher.
7. Cool. Add frosting, if desired (See B-12).
8. Cut each pan 5 x 5 ( 25 pieces). Portion is 1 piece.

Serving	Yield	Volume
1 piece	<b>25 Servings:</b> 1 half-sheet pan	<b>25 Servings:</b> 25 pieces
	<b>50 Servings:</b> 2 half-sheet pans	<b>50 Servings:</b> 50 pieces

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Nutrients Per Serving					
Calories	214	Saturated Fat	2 g	Iron	1 mg
Protein	3 g	Cholesterol	39 mg	Calcium	83 mg
Carbohydrate	32 g	Vitamin A	27 IU	Sodium	195 mg
Total Fat	8 g	Vitamin C		Dietary Fiber	1 g